Cleveland

CLASSIC CONVECTION STEAMERS
15 PSI BOILER BASE STYLE

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

Cleveland Classic Series *CONVECTION STEAMERS*

MODEL: ☐ *24-CSM*

TWO COMPARTMENT, PRESSURELESS
STEAM COIL GENERATOR
24" WIDE CABINET BASE DESIGN

Cleveland Standard Features

- Cooking Capacity for up to six 12˝ x 20˝ x 2½˝ deep Cafeteria Pans.
- Pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues.
- Solid State Controls operate water level and safety functions.
- Each compartment is equipped with a 60 minute mechanical timer, separate bypass switch for constant steaming and a cold water condenser for superior cooking results.
- **Instant Steam Standby Mode:** Holds generator at steaming temperature. Allows unit to start cooking instantly.
- **Durable 14 Gauge Stainless Steel Construction:** For Compartment Door and Steam Cooking Cavity.
- **Separate Main Power Switch for "On/Off"**
- **Exclusive Steam Cooking Distribution System:** The exclusive Convection Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly and is easy to keep clean. Creased top & bottom enhance drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks for easy cleaning.
- **Exclusive "Cool to the Touch" Compartment Door Design:** Free floating inner door with reversible door gasket provides an air tight seal. Stainless Steel Slam/Latch mechanism provides greater reliability.
- **Left Hand Door Hinging:** Compartment Doors hinged left, controls on the right.
- Modular Cabinet Base with Hinged Door.
- **Steam Coil Generator:** Automatic Water Fill on start up. Minimum 35 psi incoming steam pressure required with a ¾˝ steam line.
- **Automatic Generator Drain at shutdown:** Contains a "Water Jet" Spray Rinse Cleaning Cycle to keep drain clear.
- **Automatic Water Level Control System** with Low Water Power Cut-off Circuit.
- Steam generator equipped with High Limit Pressure Safety Switch, 15 psi Safety Valve, and Steam Generator Pressure Gauge.
- Secondary Low Water Cut-Off, factory installed (CALS) (Required for AZ. AR. CA. CO. CT. DE. FL. GA. HI. IL. IA. KS. MD. MA. MI. MN. MT. NE. NV. NM. NC. OK. OR. PR. RI. TN. UT. VA. WA. WV., Buffalo, NY, Wash. DC)
- **NSF Certified 6˝ Stainless Steel Legs** with adjustable flanged feet for a one inch level adjustment.
- Standard Voltage for Controls: 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.

Short Form Specifications

Shall be Two Compartments, CLEVELAND Convection Steamer, Model 24-CSM, Steam Coil Steam Generator, 115 volts, single phase. Solid State Controls operate timing, water level and safety functions. Steam Generator with Automatic Water Fill on start-up and Automatic Blowdown with additional Manual Drain Valve. For each cooking compartment: 60 minute Mechanical Timer, Manual Operation Mode and Cold Water Condenser. Type 304 Stainless Steel cooking compartment.

Options & Accessories

- ❒ Right Hand Door Hinging, Controls on the Left (DHR)
- ❒ Electronic Timer with Compensating Load Feature (ETC)
- ❒ ON/OFF Steam Switch only for compartment controls (MC)
- ❒ Cafeteria pans in depths of 1˝, 2½˝, 4˝ and 6˝
- ❒ Additional Power Reducing Valve (PRV)
- ❒ Moisture Separator Trap (MS)
- ❒ Stainless Steel Base Frame (FSS)
- ❒ Compartment Door Steam Shut Off Switch (SCS)
- ❒ Correctional Packages
- ❒ Boiler Descaling Pump Kit (107142)
- ❒ Water Filters

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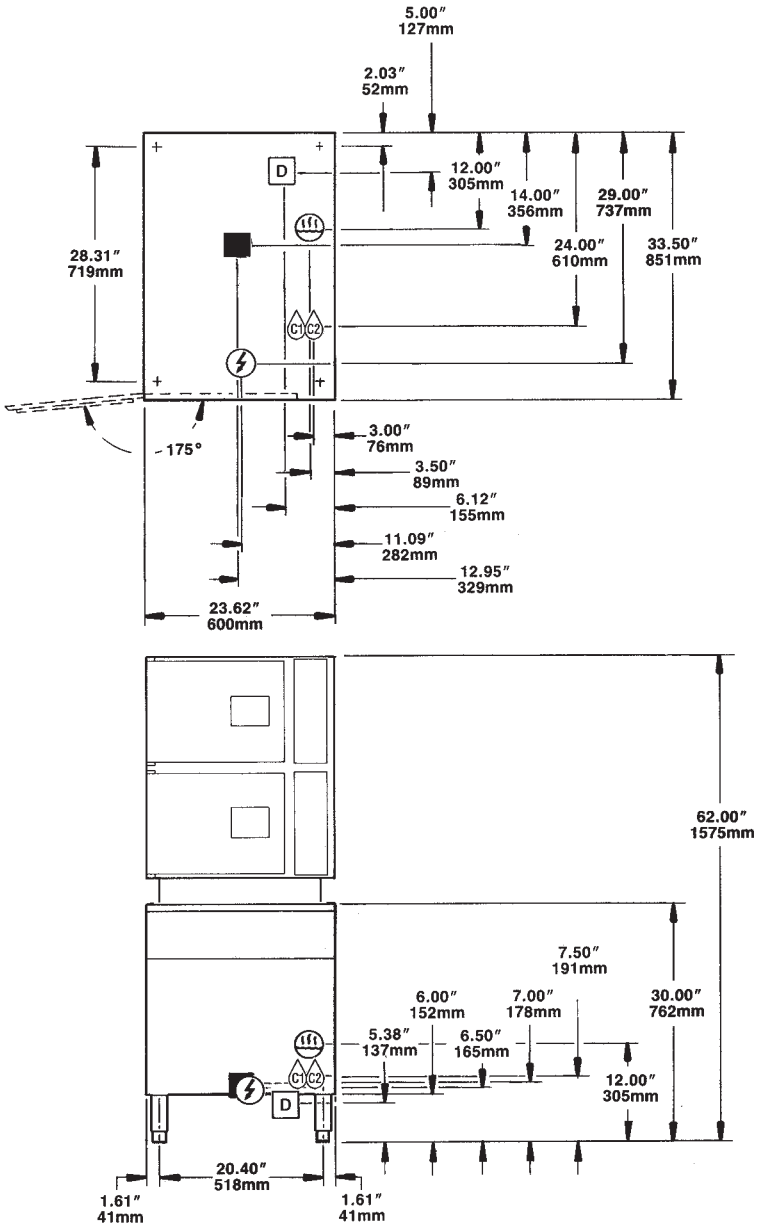

- Each compartment has capacity for:
  Three, 12″ x 20″ x 2½″ or six, 12″ x 20″ x 1″ deep Cafeteria Pans.

WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS	less than 60 parts per million
TOTAL ALKALINITY	less than 20 parts per million
SILICA	less than 13 parts per million
pH FACTOR	greater than 7.5
CHLORINE	less than 30 parts per million

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

NOTE: When ordering optional reverse door openings: Control Panel, door openings, cooking compartments and clearances are opposite that shown.

STEAM COIL	WATER (C1)(C2)	DRAINAGE (D)		ELECTRIC	CLEARANCE
Steam Supply Piping: • ¾″ IPS minimum for 35-50 psi • For pressures above 50 psi, a Pressure Reducing Valve must be specified.	¼″ NPT Cold Water Inlet 35 psi minimum 60 psi maximum (C1) Condenser feed (C2) Boiler feed	**The Floor Drain must be located outside the confines of the equipment base.**	1 1/2″ IPS common drain. Do not connect other units to this drain. Do not use PVC pipe for drain. Condensate Return Drain Line ■ ¾″ IPS. Do **not** connect to common drain.	115V-1 PH 25 watts per compartment. 25 watt Steam Generator Control.	Right - 3”, Left - 3”, Rear - 3” (12” on control side if adjoining wall or equipment is over 30” high for service acess) **Contact factory for variances to clearances.**

NOTES:
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are ASME/N. Bd, UL, NSF and CSA.